



Thanksgiving for All Sorts and Conditions of Men



By VIRGINIA CARTER LEE

IN THE arrangement of the meals for the holiday, these differently priced dinners have been planned, and still further reductions in cost are possible if a less expensive meat course is served.

Naturally, the holiday dinner is the most important meal of the day and will be of decidedly hearty character; so it is the better plan to decide first on the hour for its service and then arrange the other two meals accordingly.

Three

Thanksgivings

Thus in menus Nos. 1 and 2 a rather hearty breakfast starts the day, with a light supper or luncheon. In menu No. 1, the dinner being at 2 o'clock, the supper may be served at 7:30 or 8 o'clock, or even after the theater.

In menu No. 2 the luncheon is of such a nature that it may be prepared immediately after breakfast, thus leaving the remainder of the day free for the preparation of the dinner party; a great help if one does not possess an experienced cook.

For the maidless Thanksgiving dinner, make most of the culinary preparations the day before by stewing the rabbit for the pie, boiling the sweet potatoes and carrots, making the apple jelly and steaming the pudding, ready for reheating. This will render the actual "getting of the holiday dinner" not a difficult task, even if the hostess must be cook and waitress as well.

Special Recipes

To make the coffee spice cake, cream one-third of a cupful of shortening with one cupful of sugar; then add one lightly beaten egg. Sift together two scant cupfuls of flour, three teaspoonfuls of baking powder, one teaspoonful of ground ginger, half a teaspoonful each of ground allspice and cinnamon, a quarter of a teaspoonful of salt and a quarter of a grated nutmeg. Combine the two mixtures, with the addition of half a cupful of

strained, strong coffee and beat well. Bake in a greased shallow pan in a moderate oven.

The shirred eggs with sausage furnish a very delightful main course for a hearty breakfast, and they are prepared as follows:

Fry a quarter of a pound of sausage meat in a cake and then chop and mash to a paste. Moisten with a little chili sauce or tomato catsup and line four or five small baking dishes with the mixture. Break into each one egg, sprinkle with a little salt, add a bit of butter and set in a moderate oven until the eggs are set.

The Holiday Budget

In marketing for menu No. 1, the clear soup may be made from five bouillon cubes with hot water, and the cost with the homemade noodles will be 15 cents. Other supplies will be a four pound duck at 40 cents a pound, one pound of apples with sugar for the sauce 15 cents, one pound and a half of potatoes 6 cents, three-quarters of a pound of onions 12 cents, celery, date and nut salad 35 cents, two quarts of cider 25 cents and a home-made pumpkin pie 60 cents.

For dinner menu No. 2, forty small oysters at 1 1/2 cents each, dressing 15 cents, celery 35 cents, olives 30 cents, salted peanuts 20 cents, cranberry jelly 25 cents, eight pounds of turkey at 50 cents a pound, chestnut dressing 25 cents, two pounds of potatoes 8 cents, can of corn with custard 35 cents, salad and cheese straws 65 cents, home-made mince pie 70 cents, two quarts of frozen custard \$1, four quarts of cider 50 cents, nuts and raisins 75 cents, coffee 12 cents.

Supplies for the "maidless" dinner will include four pounds of chicken or rabbit at 42 or 25 cents a pound respectively, apple jelly 13 cents, two pounds of sweet potatoes for 12 cents, celery 25 cents, one can of peas and bunch of carrots 30 cents, cider cup 85 cents, and steamed pudding with sauce 80 cents.



INSTEAD of the regular weekly service, special menus have been planned for Thanksgiving. These include three holiday dinners planned for a simple dinner party, another for the "maidless household," and still another for the family party and a guest or two. Prices

for each of the dinners are given, and to make the plans as practical as possible, they include both midday and evening dinners, with light breakfast, luncheons or suppers, as the case may be, and a more hearty breakfast, with a light luncheon, if the dinner takes place at night.

Thanksgiving Day, No. 1

A moderate breakfast, with 2 o'clock dinner and light supper, for four persons:

BREAKFAST	
White Grapes	Broiled Ham
Waffles	Cinnamon and Sugar Coffee
DINNER (Cost \$3.30)	
Clear Soup with Noodles	Apple Sauce
Roast Duck	Mashed Potatoes
Celery, Date and Nut Salad	Pumpkin Meringue Pie
SUPPER	
Lettuce Sandwiches	Coffee Spice Cake
Hot Chocolate	Olives

Thanksgiving Day, No. 2

A hearty breakfast, light luncheon and Thanksgiving dinner party, for eight persons:

BREAKFAST	
Dry Cereal	Shirred Eggs with Sausage
Raised Potato Rolls	Coffee
LUNCHEON	
Stuffed Egg Salad	Bread Sticks
Nut Cookies	Grape Juice
DINNER (Cost \$10)	
Epicurean Oyster Cocktails	Salted Nuts
Celery	Cranberry Jelly
Chestnut Dressing	Corn Custards
Cider	Sweet Pickle Jelly Salad
Mince Pie	Frozen Cream Custard
Nuts and Raisins	Coffee

Thanksgiving Day, No. 3

Planned for the "maidless household" of six persons. The dinner may be served either at midday or in the evening, to suit the convenience of the family.

BREAKFAST	
Cooked Cereal with Figs	Top of the Bottle
French Toast	Coffee
LUNCHEON OR SUPPER	
Grilled Sardines with Lemon	(in the chafing dish)
Brown Bread	Baked Apples
DINNER	
(Cost with chicken \$4.15 or with rabbit \$3.15)	Roast Chicken or Rabbit Pie
Candied Sweet Potato Celery	Peas and Carrots
Thanksgiving Pudding	Hard Sauce
Cider Punch	

An Indian Dinner—By Julia W. Wolfe

LAST year one big-hearted woman in this city discovered that eight of the teachers in a private school would have no Thanksgiving other than the lonely dinner in their boarding houses, and she immediately decided to invite them to dine with her mother and herself in their little apartment. At first they planned to have the usual dishes. Then this clever woman remembered her first Thanksgiving away from home; how she choked over the dressing because it tasted like mother's and wept over the pies because they were not flavored right and was wretchedly unhappy. So she decided to depart from the traditional dishes.

"If I give them queer things to eat, they'll be so excited over the novelty that they'll forget to be homesick," she said, with a wise little nod of her head. "We'll call it an Indian dinner and serve things made of corn."

On the cards on which she wrote

her invitations she drew a little picture of a cornfield, printing beneath it:

"The maize is ripe and ready. Come and taste it."

On the reverse side she wrote: "If you like you may dress as Pocahontas."

A gray gown, a white fichu, a cap, cuffs, apron and buckled shoes made a costume which sufficiently resembled that of John Alden's sweetheart. The Pocahontases were leggings, moccasins, a short brown skirt, a beaded jacket, and adorned themselves with all the trinkets possible.

So this woman's table on Thanksgiving Eve was covered with a heavy brown linen cloth. From the four corners strips of beadwork were laid to the center. Here, instead of flowers, she placed an Indian jar filled with red apples and golden ears of corn. The electric light bulbs were covered with red shades. The candles and their

shades were red, too, thus giving the effect of firelight shining over all. She used an old-fashioned blue-and-white tea set of her mother's and all the old silver she possessed.

The menu cards were made of delicate gray Bristol board inclosed in birch bark covers, tied with leather thongs, and this is what they said:

Cream of Corn Soup	Indian Bread
Corn Oysters	Baked Salmon
Roast Turkey	Celery
Baked Squash	Cranberry Jelly
Indian Pudding	Maple Ice Cream
Minnchaha Cakes	Coffee

The place cards were tiny tapes made of Bristol board tinted with water colors and held in place with broom straws. The name of the guest was written on the flap. Dainty little canoes of birch bark held, instead of candies or salted nuts, parched corn. To make this she placed a quantity of shelled corn

(sweet) in a hot iron skillet, stirred in some butter and a little salt and stirred it briskly over a hot fire until the wrinkled white kernels swelled to nearly twice their size and were a beautiful rich brown.

The Indian pudding was made from this recipe: Place one quart of milk over the fire and let it come to the boiling point. When it has cooled a little stir into it one-half cupful of butter, two-thirds cupful of brown sugar, the juice and grated rind of one orange, one heaping teaspoonful of cinnamon and nutmeg, mixed, and two tablespoonfuls of molasses. Beat three eggs thoroughly, stir them into the milk, add nine tablespoonfuls of Indian meal and one pound of chopped raisins sprinkled with flour. Place in a pudding pan and steam over hot water. Serve hot with hard sauce or hot maple syrup or ice cream.

The guests marched into the dining room singing "John Brown Had a Little Indian!" No tears were shed, even by those furthest from home!

TESTED RECIPES

Epicurean Oyster Cocktails

Allow five oysters for each cocktail and have them and the cocktail glasses thoroughly chilled. Place in the bottom of each glass a tablespoonful of finely minced crisp celery, lay the oysters on top of the celery and add the following dressing: Three-quarters of a tablespoonful of lemon juice, half a tablespoonful of tomato ketchup, half a teaspoonful of finely chopped shallot, three drops of tabasco sauce, one teaspoonful of grated horseradish and a quarter of a teaspoonful of salt. Garnish with tiny strips of green pepper and canned pimientos.

Pumpkin Meringue Pie

This is a decided novelty and a very delicious dessert. Line a deep pie plate with pastry, brush over with white of egg and fill with the following: Into a pint of stewed, strained and cooled pumpkin stir a pint of rich milk, half a cupful of sugar, a quarter of a teaspoonful of salt, ground cinnamon and nutmeg to taste and three eggs. Beat well and bake in a moderately hot oven until set. Remove from the oven, spread very lightly with thick orange marmalade and cover with a meringue made from the stiffly whipped whites of two eggs, blended with a scant tablespoonful of sugar. Return to a slow oven to brown over.

Rabbit Pie

Cut four slices of bacon into one-inch pieces and fry in a deep pan until brown. Remove bacon and set aside. Cut a three and a half pound rabbit in pieces for serving and soak half an hour in cold salted water; then drain, dry and dredge with seasoned flour. Brown over quickly in the bacon fat, place in a stewpan with the bacon and pour over the following sauce: Chop one onion finely, brown in the bacon fat and stir in three tablespoonfuls of browned flour. Add gradually two cupfuls of seasoned strained stock and continue to stir until the sauce boils and is very smooth. Season with extra salt and paprika, if necessary, and half a teaspoonful of kitchen bouquet. Bring all slowly to

the boil and simmer until the meat is tender. Half an hour before it is done add a cupful of strained cooked tomatoes. Turn all into a deep baking dish and cover the top with a layer of pastry. Make several incisions for the steam to escape and brush over with beaten egg yolk diluted with a little cold water. Bake in a hot oven until crisp and brown.

Frozen Cream Custard

Heat a quart of milk in the upper part of the double boiler and stir in two level tablespoonfuls of cornstarch, blended with a little cold water. Cook, stirring constantly (over hot water), for ten minutes and add five eggs beaten with half a teaspoonful of salt and half a cupful of sugar. Cook only for a couple of minutes to set the eggs; remove from the fire and flavor with a tablespoonful of vanilla extract. When cold chill on the ice and turn into the freezer, adding a pint of chilled double cream whipped solid and sweetened and flavored with two tablespoonfuls of powdered sugar and half a cupful of orange juice. Freeze slowly until firm and smooth.

Thanksgiving Cider Punch

Place in a mixing bowl one cupful of tea, the strained juice of three lemons, one small cupful of sugar and two thinly sliced oranges. Let stand on the ice for two or three hours to ripen, and at serving time add two quarts of chilled sweet cider, one pint of white grapefruit and a quart of carbonated water poured from a height. Pour into tall glasses half filled with crushed ice.

New England Mince-meat

Mix together four cupfuls of finely chopped cooked beef or tongue, two cupfuls of minced beef suet, eight cupfuls of chopped, peeled apples, one cupful of brown sugar, two cupfuls of molasses, one glass of tart fruit jelly, one and a half pounds of seeded raisins, one pound of washed currants, salt to taste, half a pound each of shredded citron and lemon peel (candied), one tablespoonful each of ground cinnamon and mace, one teaspoonful each of ground allspice and cloves, a pinch of paprika and one quart of boiled cider. Cook in a preserving kettle slowly for two hours and seal as for canned fruit.



The Thankful Mince Pies Minus Brandy

MINCEMEAT without either wine or brandy will doubtless seem to many housekeepers to be hardly worth making; but in the following tested recipes suggestions are given for meeting this problem with very satisfactory results.

"Sugar and spice and everything nice" have always been the principal ingredients of a good Thanksgiving pie and now, with the liquors left out, the spices and flavoring should receive special attention, so that wine flavor need not be missed more than is necessary.

Formerly, when wine and brandy entered into the making of the mincemeat, it could be safely stored in a crock and would keep perfectly all winter. Now, however, when grape juice or cider are substituted for these ingredients, it is the better plan to seal hot in jars, as for canned fruit.

Tongue for Beef

The genuine old-fashioned English mincemeat, as the same implies, calls for both meat and suet; and although beef was the variety of meat most generally employed, fresh beef tongue, when procurable, will give far better results and will furnish a filling that will literally melt in one's mouth. Use any preferred recipe in the making, but substitute for the quantity of beef

the same amount of cooked tongue.

The Crust of the Matter

Pastry for the pies should be the very best that the housekeeper can make, and a very good suggestion for even the best pastry is to make it the day before the pies are made and set it closely covered in the ice-box for twenty-four hours before using. Thoroughly chilled pastry and a hot oven will give a tender crust, even if other conditions should not be so favorable.

With a rich filling like mincemeat, puff paste should not be used,

a good pie crust is sufficient. But after the pie plate is lined with the under crust, brush it over with white of egg and let it dry before adding the filling. This tends to keep the under crust dry and crisp when the filling is moist in consistency, like mincemeat.

Also for a rich brown crust, brush over the upper crust with the yolk of egg beaten slightly with a little cold water just before it is slipped into the oven.

English Mince-meat

Place in a large kettle one and a



half pounds of seeded raisins, one pound of chopped cooked beef or tongue, one and a half pounds of chopped beef suet, two and a half

pounds of finely chopped apples, two pounds of finely shredded citron and two and a half pounds each of brown sugar and cleaned currants. Simmer

Mock Mince-meat

The following quantity of ingredients will make the filling for two pies. It should not, however, be made more than a day or two before

using, as it does not keep well. Mix together four rolled soda crackers, one and a half cupful of sugar, one cupful of molasses, half a cupful of lemon juice, the grated yellow rind of one lemon, one cupful of chopped seeded raisins, half a teaspoonful of salt, half a cupful of melted butter, two well beaten eggs and ground spices to suit the individual taste. Use between an upper and lower crust.

Sweet Tomato Pickle Mince-meat

Place in a preserving kettle one

and a half cupful of sweet green tomato pickle, one and a half cupful of chopped apples, three-quarters of a cupful of chopped seeded raisins, one cupful of brown sugar, one-quarter of a cupful of melted butter, three-quarters of a teaspoonful of salt, two tablespoonfuls of vinegar, one-quarter of a cupful of water, three-quarters of a teaspoonful of cinnamon, half a teaspoonful of ground mace, half a cupful of orange marmalade and a quarter of a teaspoonful of cloves. Simmer slowly for three-quarters of an hour.

Vegetarian Mince-meat (Uncooked)

Mix the following ingredients in the order given and let stand a few hours before using. The quantity given fills one large pie. One and a half cupful of chopped apples, one-quarter of a cupful each of chopped raisins, cranberries and currants, one tablespoonful of shredded citron, half a teaspoonful of salt, one-quarter of a cupful of melted butter, three-quarters of a cupful of brown sugar, half a teaspoonful each of ground cinnamon, mace and nutmeg, one-quarter of a teaspoonful of ground cloves, the strained juice of one lemon and half a cupful of strong, strained coffee.

The Makings of a Thanksgiving Dinner for "the Other Half"

IF we must express our thankfulness mainly by eating, at least we can be sure that the virtues of hospitality and benevolence grace the board, and we can extend our hospitality to places where it is much needed and spread much thankfulness by adding the cost of a Thanksgiving hamper to our regular marketing budget. The size of the hamper is limited only by one's purse and one's desires, and we are suggesting two modest dinners that could provide a joyful surprise at a cost of from \$3.50 to \$7.50 apiece. The churches or the settlement

houses will be glad to provide a list of guests for the hamper dinners, and the sending of one or more will add zest to your own Thanksgiving feast that no French sauce can provide.

The first has been planned for a family of two adults and two children (the contents would be adequate for one or two more children), at a cost of \$6; and the second for two elderly people at a cost of \$3.50.

In planning for the busy mother with small children or the elderly housekeeper with limited fuel re-

sources it is the better and more helpful arrangement to send the meat course and dessert cooked. They may both be readily reheated while the rest of the dinner is cooking.

Pack the hamper carefully, putting the vegetables in the bottom and the cooked viands on top, and a small bunch of bright colored asters slipped in on top will give the basket quite a party air and not add much to the expense.

Thanksgiving Hamper for Four or Five
Baked stuffed fresh ham or roast

turkey, two pounds of sweet potatoes, two pounds of apples, two cans of peas, two loaves of bread, one pound of butter, celery, mince pie, half pound of cheese, one pound of coffee, one pound of sugar and candy.

Thanksgiving Hamper for Two Elderly Persons

Chicken pie, glass of jelly, one pound of onions, one pound of white potatoes, celery, half pound of tea, half pound of butter, one loaf of bread, one pound of sugar, fruit, cream and peppermints.

Budgets for Baskets

The cost of the different articles may be figured approximately as follows:

First Basket

Six pounds of fresh ham, \$2.40; or eight pounds of turkey, \$4; two pounds of sweet potatoes, 12 cents; two pounds of apples, 16 cents; two cans of peas, 40 cents; two loaves of bread, 24 cents; one pound of butter, 74 cents; bunch of celery, 25 cents; homemade mince pie, 70 cents; half pound of cheese, 22 cents; one pound of coffee, 40 cents;

one pound of sugar, 12 cents, and homemade candy, 22 cents. Total, \$6-\$7.60.

Second Basket

Homemade chicken pie (four-pound chicken), \$1.50; homemade glass of jelly, 13 cents; one pound of onions, 15 cents; one pound of white potatoes, 4 cents; celery, 15 cents; half a pound of tea, 35 cents; half a pound of butter, 37 cents; one loaf of bread, 12 cents; one pound of sugar, 12 cents. Fruit (three oranges and bunch of white grapes), 40 cents, and homemade peppermint candy, 17 cents (\$3.50).

